



*Served raw or undercooked or contains raw or undercooked ingredients.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SUNDAY SEPTEMBER 27

SPECIALS DINE IN ONLY

SMOKED SARDINE 12
artichoke, lemon,
fermented green tomato

AGEDASHI NASU 9
japanese eggplant, basil oil,
tomato tsuyu, green onion

LOBSTER TEMPURA* 18
jimmy nardello peppers,
cherry tomatoes, lemon aioli

GNOCCHI* 19
uni cream sauce, lardon,
64° egg, italian truffle,
cherry tomato, corn

MISO YAKI PORK BELLY 16
peaches, fig & frisee salad

TORO TARTARE* 18
negitoro, miso mustard cream,
shrimp chips

SASHIMI TAPAS* 24
chef's choice, five different fish,
with different accompaniments

SEVEN SPICE CRUSTED TUNA* 16
albacore, shaved onions,
ginger, daikon, ponzu

POKE TRIO* 16
hawaiian style spicy marinated
tuna, tako, hamachi, nori salt,
green tea salt, shichimi salt

LARGE SASHIMI MIX* 55
twenty-five pieces, chef's choice,
with preserved wasabi root

NIGIRI

Chutoro Toro Otoro Kamatoro Bluefin*	Baja	AQ
Toro Zuke Marinated Bluefin*	Baja	7.5
Hirame Fluke*	S. Korea	6
Hotate Fresh Scallop*	Hokkaido	6.5
Ishidai Knifejaw*	Kagoshima	6
Kamasu Barracuda*	Chiba	7
Kanpachi Amberjack*	Kagoshima	7
King Salmon *	New Zealand	5.5
Kinmedai Golden Eye Snapper*	Chiba	7
Madai Sea Bream*	Kumamoto	5
Saba Japanese Mackerel*	Chiba	7
Shima Aji Jack Mackerel*	Ehime	6
Uni Sea Urchin*	U.S./Japan	9/12
Umimasu Ocean Trout*	Scotland	5
Wagyu A5 Japanese Beef*	Kagoshima	11

DESSERT

KOMBU CREME BRULEE 10

TEMPURA CHEESECAKE 12
gunther's green tea ice cream

PEACHES & CREAM 9
peaches seven ways, whipped cream

HOKKAIDO BREAD PUDDING 11
strawberries, blackberries, gunther's vanilla ice cream

